La Maison Ferré

Village: Comblot
Appellation: Cidre de Perche
Grower: Gregoire Ferré
Website: https://www.lamaisonferre.fr/

Gregoire Ferré left his familial farm in 2009 and crossed the valley in the Perche part of Normandy to purchase 60 hectares. This farm has 24 hectares of orchards both apples and pears, 30 hectares of cereals and the rest pastureland for cattle. His father continues to look after the dairy cows on the old family farm across the valley. The previous owner of Gregoire's farm produced calvados but not cider, which Gregoire began in 2010. Although not certified organic, Gregoire Ferré farms without the use of chemicals.

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Calvados XO "La Reserve de Pierre"

The « XO » Calvados is a blend of vintages that are at least 10 years old. Gregoire ages each vintage of his Calvados separately and for his “XO” he blends together two or three vintages, typically blending 11,12, and 13-year-old barrels. He starts with a cider that is more bitter and less tart than his Brut Cider and encourages the cider to complete its malo-lactic fermentation. The cider is fermented completely dry. The cider is distilled the following spring in a single column still. It is then aged in oak barrels that are made from the wood of Perche’s local forests. The original cut of the wood is made in the Perche, and then the planks are sent off to a family cooper in the Cognac region. Gregoire uses primarily 400L barrels, and he likes to start the aging process for the first year or two with new and one-year old barrels. The calvados then moves into barrels that had previously been used for the Pommeau and finally the calvados finishes its maturation in older barrels.



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Pommeau de Normandie "d'Oscar"

Gregoire's Pommeau is produced by adding a one-year-old Calvados at 70% to some recently harvested and unfermented apple juice. The resulting 17% blend is put into 400L barrels and matured for 4 years, nearly three times the appellation mandate.



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